

For the pleasure of your company



A Swedish dessert from Pillsbury's European recipe service, Flaky Apple Wreath, is unbelievably tender. Pastry rings baked ahead to be filled at the last minute with spicy applesauce.

What makes parties "best of all"? The happiness of sharing your home and welcoming friends to your hospitality. Parties are a wonderful excuse to bring out the prettiest tablecloth and dishes — a pleasant time for guests to visit in the relaxed atmosphere you can create.

If everything down to the tiniest detail is organized before the day of the party, you'll enjoy your guests more than ever — because you'll be with them, not in the kitchen. And best of all, they'll enjoy being guests because things will go smoothly.

What to serve? If you can't remember their likes and dislikes, stick to popular foods. Then add a fresh touch. Chicken Parmesan, for instance, is doubly good because the flavoring is new, the food oven-fried. No pan-watching. Who is fussy about vegetables? Lots of people. So heat and serve a goodly variety and please them all. Then top off the dinner with a dessert like Flaky Apple Wreath.

FLAKY APPLE WREATH

- 1 cup butter
- 3 cups sifted all-purpose flour
- 1 unbeaten egg
- Milk
- ¼ cup sugar
- ½ teaspoon cinnamon
- 2 cups (1 one-pound can) thick sweetened applesauce (plain or raspberry applesauce)
- Whipped cream

Cut butter into flour until particles are fine. Combine egg and enough milk to measure ½ cup; blend well. Sprinkle this over flour mixture, stirring with fork until dough holds together. If necessary, add a few drops more milk.

Divide dough into four equal parts. Form it into balls; refrigerate 3 parts. Roll out remaining part on floured surface to a 9-inch circle (cut around an inverted 9-inch cake pan or dinner plate). Cut a 3-inch round hole in the center. Transfer to an ungreased cookie sheet. Reserve center for later.

Combine sugar and cinnamon. Sprinkle about 1 tablespoon over pastry ring. Bake at 450° for 8 to 10 minutes. Repeat with remaining dough, making four rings in all. Cut out tiny stars and other shapes from the reserved centers; bake with fourth ring. Fill an hour or less before serving.

To serve, transfer a pastry ring carefully to serving plate. Spread with one-third of the applesauce; top with another pastry ring. Continue to spread sauce and stack layers. Leave top ring plain. Sprinkle with powdered sugar. Serve with whipped cream. Serves 8.

PARMESAN FRIED CHICKEN

Follow recipe for Butter-Crisp Fried Chicken, substituting 2 cups crushed saltine crackers and 1 cup grated Parmesan cheese for the cornflakes, flour and salt. To make gravy add 1½ to 2 cups evaporated milk to the butter drippings remaining in baking pan. Then cook over medium heat, stirring constantly, until thick.



Cheese Surprise Puffs boast a touch of onion and celery seed in the easy, batter-ways dough. For a crisp crust, let rolls cool uncovered; for extra good flavor, brush with soft butter while hot.

AFTERNOON GET-TOGETHER?

Card parties, bridge luncheons or a PTA committee meeting may not call for an all-out plan on your part — but deciding what to serve can be a problem. In this era of dieting, the sweet dessert is not always welcome . . . yet you would like to serve something "special." To set a "just right" tone between not-too-sweet and not-too-plain, here's a suggestion: combine a help-yourself tray of relishes or fresh vegetables with a fresh batch of Cheese Surprise Puffs. The Puffs are actually little batter breads — very fast rising and quick to the oven!

CHEESE SURPRISE PUFFS

- 3 cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ teaspoon celery seed
- 2 teaspoons instant onion (or 2 tablespoons finely chopped fresh onion)
- 2 tablespoons soft butter
- 1¼ cups water (warm for dry, lukewarm for compressed yeast)
- 1 package dry yeast (or 1 cake compressed yeast)
- 1 egg, room temperature
- ¼ pound (1 cup) shredded or grated cheese, Cheddar or American
- Black pitted or stuffed green olives, if desired

Blend the first six ingredients in a bowl. Pour the water into another bowl or use your mixer bowl. Sprinkle the yeast on top. Let stand a few minutes, then stir. Blend in egg. Add about two-thirds of the flour mixture and the cheese to the yeast mixture. Start the mixer on medium speed, or beat by hand two minutes, or until smooth. Stop mixer. (Beating in this recipe takes the place of kneading).

Pour in the rest of the flour mixture. Beat again with a spoon until smooth, 1 to 1½ more minutes. Scrape down batter from sides of bowl.

Cover bowl and let batter rise in warm place until doubled — about 30 minutes. Meanwhile butter muffin cups well.

Beat batter hard — 50 strokes. This is a thin, somewhat sticky batter. Spoon into muffin cups, filling no more than half full. Press one olive into the center of each cup. Tap pans on table to settle the batter. Let rise in warm place until batter reaches the tops of the cups, 15 to 20 minutes. Pre-heat oven to 425°.

Bake puffs 10 to 15 minutes, depending on size, or until well browned on sides and tops. Remove from pans to cool. Makes 24 to 32 small puffs, about 1½ dozen medium-sized rolls.

BUTTER-CRISP FRIED CHICKEN

- 2 3-pound broiler-fryers, cut up
- 2 cups finely crushed corn flakes
- 1 cup flour
- 2 teaspoons salt
- 2 teaspoons paprika
- Dash pepper
- 1½ cup evaporated milk
- 1 cup (2 sticks) butter
- 2 shallow baking pans, 9 x 13 inches
- Preheat oven to 350°

Wash chicken; pat dry. Mix cornflakes, salt, paprika and pepper in paper bag. Dip chicken pieces in evaporated milk; shake with cornflake mixture until coated thoroughly. In baking pan melt butter; place chicken skin side down in butter. Bake 30 minutes; turn chicken and bake 30 to 40 minutes more. Serves 8-10.